



CREME BRULEE BONBON

CHOCOLATE SHELL

INGREDIENTS

GOLD COCOA BUTTER

To Taste

RENO X CIOCCOLATO BIANCO 28%

To Taste

PREPARATION

In your polycarbonate mold, using your finger or a brush, swirl the tempered Cocoa butter to cover all sides. Clean any excess cocoa butter and let it set.

Fill your mold with tempered Reno X White, shake to remove any air bubbles. Then invert your mold and slightly shake to remove excess chocolate.

Scrape clean any excess chocolate to create your shell. Let crystalize.

CREME BRULEE FILLING

INGREDIENTS

CREME BRULEE

g 70

MILK

g 250

LIQUID CREAM

g 200

PREPARATION

Make as directed on package

Let sit in a silicone mould and refrigerate for at least 2 hours

CRUNCHY SUGAR LAYER

INGREDIENTS

SUGAR

To Taste

PREPARATION

On a silicone baking mat, spread out a thin layer of granulated sugar

With a torch, carefully brulee the sugar to create little pieces of caramelized hardened sugar

Let cool and repeat the process as needed and set aside.

INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO	g 300
LIQUID CREAM	g 150
HONEY	g 15

PREPARATION

Bring your Cream and honey mixture to a boil

Then pour over your chocolate and mix with an immersion blender

FINAL COMPOSITION

Take your set and chilled Crème brulee and using the paddle attachment mix till smooth

Then, pipe and fill about 2/3 of your chocolate shells

Sprinkle your torched sugar pieces on top of that (if your pieces are too big you can use a food processor to break into smaller pieces)

Pipe your Caramel Oro ganache at no more than 27* Celsius on top

Using tempered chocolate close your Bonbon and let crystalize.



RECIPE CREATED FOR YOU BY LINDSEY MALINOWSKI

PASTRY CHEF AMERICAS